

CLASS 452, BUTCHERING**SECTION I - CLASS DEFINITION**

This class is limited to processes and apparatus for killing or dressing animals or fish for food or pelts and includes processes and apparatus for working with meat and not otherwise provided for, such as making and processing sausages, shirring sausage casings, cleaning intestines and tenderizing meat.

- (1) Note. The illustrations provided herein are strictly exemplary of a type of subject matter which may be found in the subclasses and should not be construed as further limiting the written definitions.

SECTION II - REFERENCES TO OTHER CLASSES**SEE OR SEARCH CLASS:**

- 30, Cutlery, appropriate subclasses for hand manipulated cutting tools adapted for use in butchering but capable of, and disclosed for a more general use.
- 53, Package Making, appropriate subclasses for the packaging of meat or fish and subclass 517 in particular for the packaging of meat or fish involving reshaping the product by cutting.
- 83, Cutting, appropriate subclasses, for a slicing or cutting means of general utility which may include meat cutting. If the cutting device "recognizes" the article being cut as a meat product it is classified here (Class 452). If, on the other hand, there is no special adaptation of the machine for handling a particular piece of meat (i.e., it could be used to slice any object) it is classified in Class 83. Thus, for example, a mere meat slicing machine such as is commonly used to slice lunch meat would be classified in Class 83. However, cutting devices such as splitters which are designed to move along the backbone of a carcass, or cutting devices designed to cut through bone, are classified in Class 452.
- 99, Foods and Beverages: Apparatus, subclasses 324+ for apparatus for cooking meat products, subclass 342 for probes for internally testing meat for bruises, subclasses 419+ for skewers for meat products, and subclasses 485+ for apparatus for chemically treating meat products with an additive, particularly, subclass 494 for larding pins.

- 241, Solid Material Comminution or Disintegration, appropriate subclasses for meat comminutors.
- 249, Static Molds, appropriate subclasses for static apparatus for molding ground meat products.
- 425, Plastic Article or Earthenware Shaping or Treating: Apparatus, appropriate subclasses for dynamic apparatus for molding ground meat products (e.g., briquetters).
- 426, Food or Edible Material: Processes, Compositions, and Products, appropriate subclasses for processes of chemically treating meat, mixing diverse meat products, heat treating meat, and molding comminuted meat, or meat products, per se.

SECTION III - GLOSSARY**CARCASS**

Includes the dead body of either a land or marine animal.

DRESSING

Includes the preparation of animals (land or marine) for eatable consumption.

SUBCLASSES

- 1 CRUSTACEAN (E.G., SHRIMP, CRAB, LOBSTER, CRAYFISH):**
This subclass is indented under the class definition. Process or apparatus for dressing marine animals which have an exoskeleton.
- 2 Shrimp processing:**
This subclass is indented under subclass 1. Subject matter particularly adapted for the dressing of small slender bodied marine decapod crustaceans of the suborder Natantia.
- 3 Deveining:**
This subclass is indented under subclass 2. Subject matter for removing the viscera known as the sand vein which is located under the shell and along the dorsal portion of a shrimp.
- 4 Beheader:**
This subclass is indented under subclass 2. Subject matter for severing the head from the body of a shrimp.

- 5 Peeler:**
This subclass is indented under subclass 2. Subject matter for removing the exoskeleton (i.e., outer shell) of shrimp.
- 6 Hand tool:**
This subclass is indented under subclass 1. Apparatus which are hand held and hand manipulated.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
2+, for shrimp processing hand tools.
- SEE OR SEARCH CLASS:
30, Cutlery, subclass 120.1 for hand manipulated shell openers (e.g., nut shell openers).
- 7 Vibratory meat removal:**
This subclass is indented under subclass 1. Subject matter relating to the separation of meat from shell by subjecting the crustacean to a rapid reciprocating movement.
- 8 Meat removal by pressure differential:**
This subclass is indented under subclass 1. Subject matter relating to the separation of meat from shell by creating a difference between fluid force acting on the shell and fluid forces acting on the meat.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
15, for devices which use a pressure differential to force open the shell of a mollusk.
116, for devices which use a pressure differential to eviscerate.
- 9 Squeezing meat out:**
This subclass is indented under subclass 1. Subject matter relating to the separation of meat from shell by applying an external force to the shell to forcibly expel the meat therefrom.
- 10 Meat removal by centrifugal force:**
This subclass is indented under subclass 1. Subject matter relating to the separation of meat from shell by constraining the crustacean to move curvilinearly and using the apparent force on the crustacean that is directed away from the center of curvature or axis of rotation to separate the meat from the shell.
- 11 Claw lock:**
This subclass is indented under subclass 1. Apparatus which are used to disable the pincers of crustaceans.
- 12 MOLLUSK (E.G., OYSTER, CLAM, SQUID, MUSSEL, OCTOPUS, SNAIL, SLUG, SCALLOP):**
This subclass is indented under the class definition. Method or apparatus for dressing marine animals of the phylum Mollusca which are invertebrates characterized by a soft unsegmented body enclosed in most instances partly or wholly in a calcareous shell of one or more pieces and having gills, a foot, and a mantle.
- 13 Bivalve opener:**
This subclass is indented under subclass 12. Subject matter for forcing apart or causing to part the thick shell portions of a clam, oyster, scallop, or other hard-shelled mollusk.
- SEE OR SEARCH CLASS:
29, Metal Working, especially subclass 268 for disassembly of parts by a spreading tool.
81, Tools, particularly subclasses 300+ for tool jaw(s) positioned by relatively movable plural handles (e.g., pliers) and subclass 487 for other tools having a work clamping jaw.
- 14 With heat treatment:**
This subclass is indented under subclass 13. Subject matter in which the bivalve is subjected to an elevated temperature to aid in the opening of the shell.
- 15 By pressure differential:**
This subclass is indented under subclass 13. Subject matter in which the bivalve is subjected to a difference in fluid pressure between the exterior and the interior of the shell to aid in the opening of the shell.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
8, for devices which use a pressure differential to separate the meat from the shell of a crustacean.

- 116, for devices which use a pressure differential to eviscerate.
- 16 Support and wedge:**
This subclass is indented under subclass 13. Apparatus including a surface which underlies, sustains, or holds the bivalve and a cutting or tapered tool which forces the shell halves apart.
- 17 Hand tool:**
This subclass is indented under subclass 13. Apparatus matter including an implement supported and manipulated by the hand of an operator for forcing or otherwise parting the shells of a bivalve.
- SEE OR SEARCH CLASS:
30, Cutlery, subclass 120.1 for hand manipulated shell openers (e.g., nut shell openers).
- 18 Eviscerating:**
This subclass is indented under subclass 12. Subject matter wherein the internal organs (i.e., viscera) of the body are separated from the remainder of the mollusk.
- (1) Note. This and indented subclasses are the loci for scallop eviscerators.
- 19 Pinching rollers:**
This subclass is indented under subclass 18. Subject matter in which viscera is separated from the remainder of the mollusk by oppositely rotating elements which grip the viscera to remove it.
- 20 By fluid pressure:**
This subclass is indented under subclass 18. Subject matter wherein the viscera is extracted from the mollusk by applying a vacuum, or an air or liquid stream against either the viscera or the edible material.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
8, for pressure differential type separation of the meat from the shell in a crustacean.
15, for a pressure differential type bivalve opener.
- 21 SHIRRING OF CASING:**
This subclass is indented under the class definition. Method or apparatus in which a flexible tubular container of either natural or artificial material, used to encase ground foodstuffs, is gathered into pleats about a core or mandrel.
- SEE OR SEARCH CLASS:
53, Package Making, appropriate subclasses for the packaging of shirred casing.
138, Pipes and Tubular Conduits, subclass 118.1 for non-edible sausage casings, per se, including shirred casings, with more than nominal wall structure.
156, Adhesive Bonding and Miscellaneous Chemical Manufacture, appropriate subclasses for inedible casing making by bonding plural layers, and particularly subclass 203 for joining of a one piece blank along a seam to form a tube.
206, Special Receptacle or Package, cross-reference art collection 802 for a collection of shirred sausage casing articles.
264, Plastic and Nonmetallic Article Shaping or Treating: Processes, for methods of molding an inedible casing.
383, Flexible Bags, subclass 120 for pleated bags.
425, Plastic Article or Earthenware Shaping or Treating: Apparatus, subclasses 131.1+ for extrusion shaping apparatus for sausage casings.
426, Food or Edible Material: Processes, Compositions, and Products, subclasses 132+, particularly, subclass 135 for the combination of a sausage with an inedible casing, and subclasses 138+ for edible sausage casings, per se. Class 426 provides for sausage casings, and their method of manufacture when combined with an edible perfecting feature (e.g., smoke flavoring the casing)
428, Stock Material or Miscellaneous Articles, subclass 34.8 for non-edible sausage casings with nominal wall structure.

- 493, Manufacturing Container or Tube From Paper; or Other Manufacturing From a Sheet or Web, subclasses 186+ for a method or apparatus for end-dressing sausage casings.
- 22 Combined with sausage stuffing:**
This subclass is indented under subclass 21. Subject matter which additionally includes the filling of the food casing with a comminuted meat product.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
30+, for sausage making methods and apparatus, per se, which may include an already shirred casing.
- SEE OR SEARCH CLASS:
53, Package Making, subclass 576 for forming a package on a hollow mandrel and subsequently stuffing that package.
- 23 Multiple shirring devices operating simultaneously:**
This subclass is indented under subclass 21. Subject matter which includes the shirring of plural food casings at the same time.
- (1) Note. Most of the devices in this subclass include a timing mechanism which coordinates operation of the multiple shirring devices.
- 24 Shirring head:**
This subclass is indented under subclass 21. Subject matter in which particular significance is attributed to that portion of the apparatus which directly contacts the casing to form the pleats or causes the casing to be pleated in a specific manner.
- SEE OR SEARCH CLASS:
112, Sewing, subclass 132 for the ruffling or pleating of fabric.
- 25 Moves about axis parallel to shirring mandrel:**
This subclass is indented under subclass 24. Subject matter wherein the flexible casing moves and is pleated along an elongated rod or tube and the device which performs the pleating operation has at least one nonlinear component of motion which is in a plane perpendicular to the axis of the mandrel.
- 26 Combined with twisting of casing:**
This subclass is indented under subclass 24. Subject matter including a means which causes the casing to rotate about the axis of the mandrel during or subsequent to the shirring operation so that the shirrs form a helical pattern along the casing.
- 27 Fluid lubrication of casing:**
This subclass is indented under subclass 21. Subject matter which includes applying a liquid or gas to the casing to reduce frictional forces which would otherwise inhibit the shirring operation.
- (1) Note. Included in this and indented subclasses is the application of a liquid lubricant to the casing or the introduction of pressurized air inside the casing to reduce friction between the mandrel and the casing.
- (2) Note. Fluid treating of a casing other than for the sole purpose of lubrication is beyond the scope of this subclass.
- SEE OR SEARCH CLASS:
426, Food or Edible Material: Processes, Compositions, and Products, for processes of applying coating materials to an edible casing perfecting the flavoring thereof (e.g., smoke flavoring)
427, Coating Processes, subclasses 230+ for processes of applying a coating to nonedible sausage casings for purposes other than mere lubrication.
- 28 Inflation pressure control:**
This subclass is indented under subclass 27. Subject matter wherein the lubricating fluid is a gas injected between the casing and the mandrel to expand the casing about the mandrel, the device further including a sensing means which regulates the amount of injected gas.
- 29 Severing into discrete lengths:**
This subclass is indented under subclass 21. Subject matter which includes, either before or after the shirring operation, a means to divide the casing into individual segments.

SEE OR SEARCH CLASS:

83, Cutting, subclasses 178+ for a cutting means of general utility adapted to be used on the inside of hollow work.

30**SAUSAGE MAKING:**

This subclass is indented under the class definition. Method or apparatus used in the production of meat products consisting of a comminuted meat encased in a flexible wrapper.

SEE OR SEARCH THIS CLASS, SUBCLASS:

21, for a method or apparatus including shirring a sausage casing.
186, for stick-like supports for linked sausages used during smoke flavoring processes.

SEE OR SEARCH CLASS:

53, Package Making, appropriate subclasses for the packaging of meat products such as sausages and hot dogs and subclasses 255+ for inserting and guiding material into a container.
99, Foods and Beverages: Apparatus, subclass 441 for apparatus for molding skinless sausage. Class 99, provides for sausage making apparatus which includes an edible perfecting operation, e.g., cooking, canning, smoking the casing, mixing with a diverse edible, etc.
100, Presses, appropriate subclasses for presses not elsewhere provided for, and especially subclass 1 for binder applying methods and apparatus not otherwise provided for.
425, Plastic Article or Earthenware Shaping or Treating: Apparatus, subclasses 461+ for extrusion devices which produce sausages or sausage-shaped articles.
426, Food or Edible Material: Processes, Compositions, and Products, subclass 105 for sausages, per se. Class 426 provides for methods of sausage stuffing, linking, delinking, encasing or casing removal when combined with an edible perfecting operation, e.g., cooking, canning, smoking the

casing, mixing with a diverse edible, etc.

31**Automatic control:**

This subclass is indented under subclass 30. Subject matter including means to sense a condition or change of condition with respect to either the sausage being produced or to the apparatus used in the production of sausage, which and as a result of this sensing (and without external intervention) brings about an alteration in the operation or control of the device.

(1) Note. The alteration may include stopping or starting of all or part of the mechanism so as to correct, avoid damage from, or mitigate the effects of the sensed condition.

32**Casing handling:**

This subclass is indented under subclass 30. Subject matter relating to the moving or orienting of sausage casing material preparatory to or in conjunction with the stuffing operation.

SEE OR SEARCH THIS CLASS, SUBCLASS:

22, for the shirring of a casing combined with a sausage stuffing operation.

33**Insertion on nozzle:**

This subclass is indented under subclass 32. Subject matter relating to the loading or unloading of sausage casing material onto or off of a discharge spout from which fluid stuffing is expelled into the casing.

(1) Note. Included in this subclass are devices which load a casing onto a holder. The holder may later be used as a stuffing horn or may be disposed of after inserting the casing onto the horn.

34**Indexing onto stuffing horn:**

This subclass is indented under subclass 33. Subject matter wherein a casing loader has plural casing holders which are moved between plural stations, one casing being loaded onto a holder at one station while another casing is unloaded onto the stuffing machine at another station.

- SEE OR SEARCH THIS CLASS, SUB-CLASS:
23, for multiple shirring devices which operate simultaneously
- SEE OR SEARCH CLASS:
53, Package Making, subclasses 545+ for the making of a tubular package by progressively seaming a web.
- 35 Stuffing:**
This subclass is indented under subclass 30. Subject matter relating to the filling of a flexible casing with comminuted meat.
- SEE OR SEARCH CLASS:
53, Package Making, subclasses 545+ for apparatus for forming packages by confining the contents within a progressively seamed cover formed from a continuous web or webs and subclasses 567, and 575-577 for the stuffing of large whole meat portions (i.e., hams, shoulders, etc.) into a casing.
141, Fluent Material Handling, With Receiver or Receiver Coacting Means, appropriate subclasses for filling receivers with fluent material which is not a ground meat product, particularly subclasses 313+.
222, Dispensing, appropriate subclasses for portion dispensers of general utility.
- 36 Multiple head:**
This subclass is indented under subclass 35. Subject matter wherein plural stuffing nozzles operate concurrently.
- 37 Sausage sizing and shaping:**
This subclass is indented under subclass 35. Subject matter relating to the control or regulation of the diameter, length, or external form of sausage.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
31, for sensor controlled sausage stuffers.
- 38 Sizing ring:**
This subclass is indented under subclass 37. Subject matter wherein elements located on a discharge spout from which fluid stuffing is expelled into the casing and which are located internally of the sausage casing control or regulate the diameter of sausage.
- 39 Casing insert (e.g., flat ended sausage)**
This subclass is indented under subclass 37. Subject matter wherein disk-shaped members are inserted into the sausage casing to control the size and shape of the sausage.
- SEE OR SEARCH CLASS:
493, Manufacturing Container or Tube From Paper; or Other Manufacturing From a Sheet or Web, appropriate subclasses, for the combination of a casing and insert which does not claim the stuffing operation.
- 40 Pump type:**
This subclass is indented under subclass 35. Subject matter wherein the stuffing is forced into the casing by a mechanically driven device.
- SEE OR SEARCH CLASS:
100, Presses, subclasses 179+ for concurrent pressing and conveying presses of the type in which a plunger forces material through a tube, not elsewhere provided for.
417, Pumps, subclasses 481+ for oscillating type pumps, per se.
- 41 Rotary piston:**
This subclass is indented under subclass 40. Subject matter wherein the stuffing is forced into the casing by a device which makes complete revolutions.
- SEE OR SEARCH CLASS:
415, Rotary Kinetic Fluid Motors or Pumps, appropriate subclasses for a unidirectional rotating member caused to move by an external force to increase the energy in a fluid by transfer of kinetic energy from the member to the fluid.
417, Pumps, appropriate subclasses for rotary expansible chamber pumps including (1) a motor to drive the pump, (2) operated by an art device, (3) claimed in combination with another type pump or (4) provided with valving other than in-line valving

- or valving operating merely to perfect the operation of the pump.
- 418, Rotary Expansible Chamber Devices, appropriate subclasses for rotary expansible chamber pumps excluded from Class 417.
- 42 Reciprocating piston:**
This subclass is indented under subclass 40. Subject matter wherein the stuffing is forced into the casing by a piston which reciprocates back and forth in a straight line.
- SEE OR SEARCH CLASS:
- 92, Expansible Chamber Devices, appropriate subclasses for pump subcombinations in which the working member has a reciprocating motion.
- 100, Presses, subclasses 179+ for concurrent pressing and conveying presses of the type in which a plunger forces material through a tube, not elsewhere provided for.
- 417, Pumps, subclasses 437+ for expansible chamber pumps which include (1) drive means, (2) valving for the pumped fluid, or (3) a diverse pump.
- 43 Fluid motor:**
This subclass is indented under subclass 42. Subject matter wherein a gas or liquid operated motor causes reciprocation of the piston.
- SEE OR SEARCH CLASS:
- 100, Presses, subclasses 269.01+ for reciprocating platen presses not elsewhere provided for, in which the actuation of the platen is by fluid pressure.
- 417, Pumps, subclasses 375+ for fluid motor driven pumps.
- 44 Screw:**
This subclass is indented under subclass 40. Subject matter wherein a rotating helix forces material into a sausage casing.
- SEE OR SEARCH CLASS:
- 100, Presses, subclasses 145+ for concurrent pressing and conveying presses of the helix compressor type not otherwise provided for.
- 198, Conveyors: Power Driven, subclasses 657+ for screw type conveyors.
- 45 Nozzle:**
This subclass is indented under subclass 35. Subject matter wherein particular significance is attributed to a discharge spout from which a fluid stuffing is expelled into the casing.
- 46 Linking:**
This subclass is indented under subclass 30. Subject matter relating to the segmenting of sausage into a chain.
- 47 By twisting:**
This subclass is indented under subclass 46. Subject matter wherein the sausage links are formed by rotating the casing to form a constriction preventing the movement of sausage stuffing through the constriction.
- 48 By applying constricting member:**
This subclass is indented under subclass 46. Subject matter wherein the sausage links are formed by the closing off of the sausage casing at specific intervals by a tie, band, or clip.
- SEE OR SEARCH CLASS:
- 24, Buckles, Buttons, Clasps, etc., subclass 30.5 for bag clips, per se.
- 289, Knots and Knot Tying, subclass 18.1 for knot tying machines which may be used in a sausage linking operation.
- 49 Delinking:**
This subclass is indented under subclass 30. Subject matter relating to the separation of a chain of sausage into individual links.
- 50 Peeling:**
This subclass is indented under subclass 30. Subject matter relating to the removal of the sausage casing from formed sausages.
- 51 Sausage link handling:**
This subclass is indented under subclass 30. Subject matter relating to the transportation or orienting of sausage, either individually or in linked form.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
- 186, for smoke sticks, per se.

- 52 SLAUGHTERING:**
This subclass is indented under the class definition. Subject matter relating to the killing of animals in preparation for (1) consumption as food or (2) the use of animal hides for clothing.
- SEE OR SEARCH CLASS:
43, Fishing, Trapping, and Vermin Destroying, appropriate subclasses for the killing of animals for purposes other than (1) and (2) as noted above.
- 53 Conveying live animals to slaughtering apparatus:**
This subclass is indented under subclass 52. Subject matter including a means to automatically move or guide living animals to the slaughtering location.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
177+, for conveyors peculiar to butchering which convey animals that have been already slaughtered.
- SEE OR SEARCH CLASS:
119, Animal Husbandry, subclasses 400+ for livestock carrying vehicle, subclasses 843+ for a live animal conveyor, gangway, or chute and subclasses 840+ for stock sorting.
- 54 Restraint or immobilizer:**
This subclass is indented under subclass 52. Subject matter including a means to hold up, prop, or steady the animal so as to inhibit movement thereof during the slaughtering operation.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
187+, for supports or shackles used to suspend animals which may be still alive, and are used to restrain the legs.
- SEE OR SEARCH CLASS:
119, Animal Husbandry, subclasses 712+ for animal restraining devices of general utility not restricted for use in a slaughtering operation.
- 55 Knocking pen:**
This subclass is indented under subclass 54. Subject matter wherein the restraint or immobilizer comprises a structure which closely surrounds the entire animal, preventing that animal from movement during slaughtering.
- 56 Fall directing device:**
This subclass is indented under subclass 54. Subject matter which will control the direction or orientation of the collapse of the animal after it loses consciousness.
- 57 Stunning:**
This subclass is indented under subclass 52. Subject matter including devices which render unconscious an animal to be slaughtered.
- SEE OR SEARCH CLASS:
42, Firearms, subclass 1.12 for explosively actuated stunning devices. These devices ordinary include a piston which is explosively propelled to strike the skull of cattle to render the same unconscious.
- 58 Electric:**
This subclass is indented under subclass 57. Subject matter wherein the stunning is accomplished through the delivery of an electric shock to the animal.
- SEE OR SEARCH CLASS:
607, Surgery: Light, Thermal, and Electrical Application, subclasses 1+ for electrical applications to the human body.
- 59 Trough or tank:**
This subclass is indented under subclass 58. Subject matter wherein the animal to be slaughtered is at least partially immersed in a liquid electrical conductor during the time the electric shock is delivered.
- 60 Hand held stunner:**
This subclass is indented under subclass 58. Subject matter wherein the stunning device is adapted to be carried and manipulated by a hand of a human operator.

- 61 Spring loaded:**
This subclass is indented under subclass 57. Subject matter wherein a mechanically driven stunner is driven by a resilient or elastic member.
- 62 Pneumatic:**
This subclass is indented under subclass 57. Subject matter wherein a mechanically driven stunner is driven by a compressed gas.
- 63 Throat slitting or severing:**
This subclass is indented under subclass 52. Subject matter wherein the animal is slaughtered by cutting the throat to cause the animal to bleed to death, suffocate, or cut off vital nerve functions.
- 64 Beheading:**
This subclass is indented under subclass 63. Subject matter wherein the animal is slaughtered by severing the head of the animal from the rest of the body.
- (1) Note. This subclass is limited to beheaders which kill the animal as a result of the beheading. For devices which behead the animal after it is already dead, see search notes below.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
166+, for extremity removers including devices which remove the head of an already slaughtered animal.
- 65 Sticking:**
This subclass is indented under subclass 52. Subject matter wherein the animal to be slaughtered is killed by inserting a pointed device into a vital organ.
- 66 Anesthetizing or gassing:**
This subclass is indented under subclass 52. Subject matter wherein the animal is either rendered unconscious or killed by inhalation of a gaseous material.
- SEE OR SEARCH CLASS:
128, Surgery, subclasses 200.24+ for respiratory devices used in surgery.
- 67 Bleeding:**
This subclass is indented under subclass 52. Subject matter wherein blood is drained from an animal.
- (1) Note. Bleeding is usually carried out on a stunned animal and is the actual cause of death.
- 68 Suction assisted:**
This subclass is indented under subclass 67. Subject matter wherein the draining of blood is hastened by the application of below ambient air pressure.
- 69 Trocar and cannula:**
This subclass is indented under subclass 67. Subject matter wherein a surgical instrument consisting of a sharp stylet enclosed in a tube is inserted through the containing wall of a body cavity, thereby permitting blood to drain off through the tube.
- SEE OR SEARCH CLASS:
604, Surgery, subclasses 264+ for trocars and cannulas used in surgery.
- 70 Tongue protector:**
This subclass is indented under subclass 52. Subject matter wherein a device is inserted into the mouth of an animal to prevent the tongue from being bitten or swallowed during the slaughtering operation.
- 71 EPIDERMAL OUTGROWTH REMOVER:**
This subclass is indented under the class definition. Subject matter relating to the extraction of hair from animals, feathers from fowl, or scales from fish in the preparation of these animals for human consumption.
- SEE OR SEARCH CLASS:
8, Bleaching and Dyeing; Fluid Treatment and Chemical Modification of Textiles and Fibers, subclasses 94.16+ for generic depilating processes.
- 72 Wax-type:**
This subclass is indented under subclass 71. Subject matter wherein the animal is coated with a resinous material which is allowed to harden and is thereafter peeled from the animal

the epidermal outgrowth adhering to the hardened material and being removed along with it.

SEE OR SEARCH CLASS:

- 106, Compositions: Coating or Plastic, appropriate subclasses for wax compositions, per se.
- 118, Coating Apparatus, appropriate subclasses for coating apparatus, per se.
- 134, Cleaning and Liquid Contact With Solids, subclass 4 for processes and apparatus for cleaning by use of a solidifiable composition.

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Singeing:

This subclass is indented under subclass 71. Subject matter wherein the epidermal outgrowth is removed by burning.

SEE OR SEARCH CLASS:

- 110, Furnaces, appropriate subclasses for furnaces, per se.

74

Scalding:

This subclass is indented under subclass 71. Subject matter wherein the epidermal outgrowth is loosened from the skin by subjecting the carcass to a hot liquid or steam.

SEE OR SEARCH CLASS:

- 118, Coating Apparatus, appropriate subclasses for coating apparatus, per se.

75

With simultaneous scraping or defeathering:

This subclass is indented under subclass 74. Subject matter including mechanical removal of the epidermal outgrowth at the same time that the carcass is subject to the scalding treatment.

76

Spray type scalding:

This subclass is indented under subclass 75. Subject matter wherein the hot liquid or steam is administered to the carcass as a jet of fine liquid particles.

77

Spray type scalding:

This subclass is indented under subclass 74. Subject matter wherein the hot liquid or steam is administered to the carcass as a jet of fine liquid particles.

78

Tanks:

This subclass is indented under subclass 74. Subject matter wherein the scalding is administered by immersing the carcass in a bath of hot liquid.

SEE OR SEARCH CLASS:

- 126, Stoves and Furnaces, subclasses 345+ for cauldrons.
- 137, Fluid Handling, particularly subclasses 255+, 386+, 571+, 581, and 590+ for tanks combined with other fluid handling structure.
- 220, Receptacles, for tank structure not otherwise provided for, and see the notes thereto for the location of other tank structure.
- 251, Valves and Valve Actuation, subclass 144 for a valve mounted on a tank.

79

Means for raising or lowering animals into or out of scalding tank (e.g., hoists):

This subclass is indented under subclass 78. Subject matter including an elevator mechanism for loading or unloading carcasses into the scalding tank.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 178, for elevating conveyors not specifically used with scalding tanks.

SEE OR SEARCH CLASS:

- 187, Elevator, Industrial Lift Truck, or Stationary Lift for Vehicle, appropriate subclasses for elevators of general utility, not solely restricted by disclosure to the handling of animal carcasses.
- 212, Traversing Hoists, appropriate subclasses for traversing hoists of general utility which raise, lower and move a load laterally.
- 254, Implements or Apparatus for Applying Pushing or Pulling Force, subclasses 264+ for a subcombination hoisting device.

80

Conveyed through scalding tank:

This subclass is indented under subclass 78. Subject matter wherein the carcass is transported from one end of a tank to the other.

- 81 By fluid material impingement:**
This subclass is indented under subclass 71. Subject matter wherein the epidermal outgrowth is removed by spraying the animal carcass with a jet of air or liquid of sufficient velocity to remove the outgrowth by direct impact.
- (1) Note. The air or liquid may have solids entrained therein to aid in the abrasive removal of the outgrowth.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
173, for devices which wash debris from animal carcasses. If the outgrowth is attached to the skin prior to the fluid treatment classification is proper in this subclass (81). Subclass 173 takes the removal of debris which merely lie on the surface.
- 82 Gripping type:**
This subclass is indented under subclass 71. Subject matter wherein the epidermal outgrowth is removed by grasping the outgrowth and pulling it from the carcass.
- SEE OR SEARCH CLASS:
69, Leather Manufactures, subclass 26 for machines for plucking the coarse or water hairs from furs.
294, Handling: Hand and Hoistline Implements, subclass 99.2 for tweezers and tongs of general utility.
- 83 And further including rotary type remover:**
This subclass is indented under subclass 82. Subject matter which, in addition to the gripping type remover also includes a device which moves about an axis and contacts the carcass to remove the outgrowth by an abrading type action.
- 84 At least one surface rotates and moves cyclically towards and away from the other gripping surface:**
This subclass is indented under subclass 82. Subject matter wherein a gripping couple is formed, at least one member of the couple moves about an axis and moves into and out of contact with the other member at least once during its rotational cycle to accomplish the grasping and pulling operation.
- 85 Pinched between roller nip:**
This subclass is indented under subclass 84. Subject matter wherein the gripping couple consists of a pair of rollers.
- 86 Power driven:**
This subclass is indented under subclass 71. Subject matter wherein the outgrowth remover is operated by mechanical, fluid, or electric motive means.
- 87 Beater (i.e., flexible end):**
This subclass is indented under subclass 86. Subject matter wherein the outgrowth remover is flexible and resiliently contacts the carcass to remove the outgrowth by a striking action.
- (1) Note. Subject matter in this and indented subclasses is usually restricted to the plucking of feathers from fowl.
- 88 Rotary:**
This subclass is indented under subclass 87. Subject matter wherein the outgrowth contacting portion of the beater moves in an orbital path about an axis.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
94+, for power driven rotary hog scrapers.
99+, for power driven rotary fish scalers.
- 89 Carcass conveyed past beater:**
This subclass is indented under subclass 88. Subject matter wherein carcasses are continuously transported by powered means along a path which intersects the path of the rotary beater.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
95, for conveyors suspending hog carcasses passing through a scraping apparatus.
- 90 Axis of rotation parallel to work path:**
This subclass is indented under subclass 89. Subject matter wherein the axis about which the beater rotates is oriented in the same direction as the conveying path.

- 91 Axis of rotation perpendicular to work path:**
This subclass is indented under subclass 89. Subject matter wherein the axis about which the beater rotates is oriented in a direction which is at a right angle to the conveying path.
- 92 Batch type:**
This subclass is indented under subclass 88. Subject matter wherein a single carcass or a discrete group of carcasses is introduced into the outgrowth remover, operated on by the outgrowth remover, and then removed from the outgrowth remover whereupon this cycle may be repeated.
- (1) Note. A batch type operation is distinguished from a continuous operation by a noncontinuous flow of work pieces through the apparatus.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
96, for batch type rotary hog scrapers.
- 93 Beater element structure or mounting:**
This subclass is indented under subclass 88. Subject matter wherein particular significance is attributed either to the shape, composition, or arrangement of parts used to make up the beater or to the attachment of beater elements to a rotary driving member.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
97, for hog scraper structure or mounting on a rotary drive member.
- 94 Rotary scraper (i.e., rigid end):**
This subclass is indented under subclass 86. Subject matter wherein the outgrowth remover moves in an orbital path about an axis and has a generally inflexible, linear, sharpened edge portion which rubs along the carcass to remove the outgrowth by an abrading action.
- (1) Note. Subject matter in this and indented subclasses is usually related to the scraping of hair from hogs.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
89+, for power driven rotary beaters for removing feathers from fowl.
- 99+, for power driven rotary fish scalers.
104, for hand held hog scrapers.
- 95 Carcass conveyed past scraper:**
This subclass is indented under subclass 94. Subject matter wherein carcasses are continuously transported by powered means along a path which intersects the path of the rotary scraper.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
89+, for conveyors suspending fowl passing through a defeathering apparatus.
- 96 Batch (e.g., cradle):**
This subclass is indented under subclass 94. Subject matter wherein a single carcass or a discrete group of carcasses is introduced into the outgrowth remover, operated on by the outgrowth remover, and then removed from the outgrowth remover whereupon this cycle may be repeated.
- (1) Note. A batch type operation is distinguished from a continuous operation by a noncontinuous flow of work pieces through the apparatus.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
92, for batch type powered rotary beaters used for fowl defeathering.
- 97 Scraper element structure or mounting:**
This subclass is indented under subclass 94. Subject matter wherein particular significance is attributed to either the shape, composition, or arrangement of parts used to make up the scraper or to the attachment of the scraper to a rotary driving member.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
93, for beater element structure or mounting on a rotary drive member used in fowl defeathering.
- 98 Scaler (i.e., serrated or toothed end):**
This subclass is indented under subclass 86. Subject matter wherein the end of the outgrowth remover is a generally rigid member having a jagged edge which catches or snags on the scales of fish to remove them.

- SEE OR SEARCH THIS CLASS, SUB-CLASS:
105, for hand held fish scalers.
- 99 Rotary:**
This subclass is indented under subclass 98. Subject matter wherein the outgrowth contacting portion of the scaler moves in an orbital path about an axis.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
88+, for power driven rotary beaters for removing feathers from fowl.
94+, for power driven rotary hog scrapers.
- 100 Driven behind boat:**
This subclass is indented under subclass 99. Subject matter wherein the outgrowth remover is drawn through water behind a watercraft and is powered by the motion of that watercraft.
- 101 Hand held:**
This subclass is indented under subclass 99. Subject matter wherein the scaling device is adapted to be carried and manipulated by the hand of a human operator.
- 102 Hand tool:**
This subclass is indented under subclass 71. Subject matter wherein the epidermal outgrowth remover is adapted to be carried and manipulated by the hand of a human operator.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
101, for a hand held, power driven, rotary fish scaler.
- SEE OR SEARCH CLASS:
30, Cutlery, subclasses 169+ for hand held scrapers of general utility.
- 103 Diverse tool:**
This subclass is indented under subclass 102. Subject matter wherein the device also has a utility different from epidermal outgrowth removal.
- SEE OR SEARCH CLASS:
7, Compound Tools, for compound tools having utility in other than the butchering art.
- 104 Scrapper:**
This subclass is indented under subclass 102. Subject matter wherein the hand tool includes a generally inflexible, linear, sharpened edge portion which rubs along the carcass to remove the outgrowth by an abrading action.
- (1) Note. Subject matter in this subclass is usually restricted to the scraping of hair from hogs.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
94+, for power driven rotary hog scrapers.
- 105 Scaler:**
This subclass is indented under subclass 102. Subject matter wherein the end of the hand tool is a generally rigid member having a jagged edge which catches or snags on the scales of fish to thereby remove them.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
98+, for power driven fish scalers.
- 106 VISCERA PROCESSING:**
This subclass is indented under the class definition. Process or apparatus relating to the internal organs of a carcass.
- 107 Eviscerating including means to remove external portion of animal:**
This subclass is indented under subclass 106. Subject matter which separates an internal organ along with a noninternal part of the animal as a unit from the remainder of the carcass.
- 108 Removal of head with viscera:**
This subclass is indented under subclass 107. Subject matter wherein the external portion removed is the head.
- 109 Removal of vent with viscera:**
This subclass is indented under subclass 107. Subject matter wherein the external portion removed is the anal excretory opening.
- 110 Roe or ova:**
This subclass is indented under subclass 106. Subject matter relating specifically to the female reproductive cell of the animal.

- 111 Gizzard:**
This subclass is indented under subclass 106. Subject matter relating specifically to the enlargement of the alimentary canal which comprises the second stomach of fowl.
- 112 Harvesting:**
This subclass is indented under subclass 112. Subject matter wherein the gizzard is separated from the fowl or is isolated from the remaining viscera.
- 113 Opener:**
This subclass is indented under subclass 112. Subject matter wherein an access opening to the interior of the gizzard is created.
- 114 With cleaning:**
This subclass is indented under subclass 113. Subject matter and further including a step or means to remove loose material found within the interior of the gizzard.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
111, for devices to remove the interior lining of the gizzard (e.g., gizzard skinners).
123, for the washing of other viscera.
173, for devices which wash the exterior surface of carcasses.
- SEE OR SEARCH CLASS:
15, Brushing, Scrubbing, and General Cleaning, subclass 3.1 for the general washing of food products when not limited to use in butchering. If the washer is specifically disclosed for cleansing a particular type of animal, (e.g. fish), for washing an entire animal carcass, or for washing specific carcass parts or organs, then the device is not considered to be of general utility and will be found in this class (452).
134, Cleaning and Liquid Contact With Solids, appropriate subclasses for the removal of undesirable materials from solids through contact with liquids.
- 115 Oil gland remover:**
This subclass is indented under subclass 106. Subject matter relating specifically to the extraction of the organ located near the anus of fowl that secretes oil for grooming of the feathers.
- 116 Pressure differential type:**
This subclass is indented under subclass 106. Subject matter wherein viscera is removed from the carcass by creating a difference in a fluid force acting between the carcass and the viscera.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
8, for devices which use a pressure differential to separate the meat from the shell of a crustacean.
15, for devices which use a pressure differential to force open the shell of a mollusk.
- 117 Gripper or hook type eviscerator:**
This subclass is indented under subclass 106. Subject matter wherein viscera is removed by being (1) grasped or (2) impaled and subsequently pulled from the carcass.
- 118 Spoon type eviscerator:**
This subclass is indented under subclass 106. Subject matter wherein viscera is removed from the carcass by being scooped therefrom.
- 119 Rotary scrubber type eviscerator:**
This subclass is indented under subclass 106. Subject matter wherein viscera is removed by frictional contact with the periphery of a member which revolves about an axis.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
173, for surface scrubbers used in butchering
- SEE OR SEARCH CLASS:
15, Brushing, Scrubbing, and General Cleaning, subclass 3.1 for the general washing of food products when not limited to use in butchering.

- 120 Venting or opening preparatory to eviscerating:**
This subclass is indented under subclass 106. Subject matter which provides access to the interior visceral cavity of a carcass.
- 121 Of fish:**
This subclass is indented under subclass 120. Subject matter wherein the carcass is that of a cold blooded aquatic vertebrate.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
1+, for the evisceration of crustaceans.
18+, for the evisceration of mollusks.
- 122 By tubular rotary cutter:**
This subclass is indented under subclass 120. Subject matter wherein the access opening is created by a cylindrical tool which revolves about an axis and which makes an incision of circular shape.
- 123 Viscera cleaner:**
This subclass is indented under subclass 106. Subject matter relating to the surface washing of visceral organs.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
114, for gizzard cleaners.
173, for devices which wash surface debris from animal carcasses.
- SEE OR SEARCH CLASS:
15, Brushing, Scrubbing, and General Cleaning, subclass 3.1 for the general washing of food products when not limited to use in butchering. If the washer is specifically disclosed for cleansing a particular type of animal (e.g., fish), for washing an entire animal carcass, or for washing specific carcass parts or organs, then the device is not considered to be of general utility and will be found in this class (452).
134, Cleaning and Liquid Contact With Solids, appropriate subclasses for the removal of undesirable materials from solids through contact with liquids.
- 124 Giblet inserter:**
This subclass is indented under subclass 106. Subject matter relating to the reinsertion of the cleaned viscera of fowl back into the visceral cavity.
- 125 SKINNING:**
This subclass is indented under the class definition. Method or apparatus relating to the removal of the membranous tissue forming the external covering of a carcass or carcass section.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
111, for subject matter which removes the interior lining of gizzards (gizzard skinners).
- SEE OR SEARCH CLASS:
8, Bleaching and Dyeing: Fluid Treatment and Chemical Modification of Textiles and Fibers, subclass 94.1 for processes of treating hides with chemicals or fluids.
30, Cutlery, appropriate subclasses for hand manipulated cutting implements which may or may not have guards and are adapted for use in skinning animals, but are capable of a more general use.
99, Foods and Beverages: Apparatus, subclasses 584+ for miscellaneous food skinning means. If the sole disclosure is to the skinning of a carcass or carcass part, placement is in this class (Class 452).
- 126 Temperature modification perfects skinning operation:**
This subclass is indented under subclass 125. Subject matter wherein the carcass is purposely heated or cooled thereby facilitating the removal of skin therefrom.
- 127 Peeling by movement of workpiece past cutter:**
This subclass is indented under subclass 125. Subject matter wherein the carcass or carcass section is conveyed past a knife positioned in the path of movement to separate the skin from the flesh.

- 128 Gripper or hook type:**
This subclass is indented under subclass 125. Subject matter wherein the skin is removed by being (1) grasped or (2) impaled and subsequently pulled from the carcass.
- SEE OR SEARCH CLASS:
99, Foods and Beverages: Apparatus, subclass 587 for apparatus which grips the skin of food, other than a carcass or carcass part, for removal thereof.
- 129 Drum skinner type:**
This subclass is indented under subclass 128. Subject matter wherein the skin is pulled from the carcass by wrapping the skin around a cylinder which progressively peels it from the carcass.
- 130 Skin pinching roller type:**
This subclass is indented under subclass 128. Subject matter wherein the skin is grasped between the nip formed between the outer peripheries of at least two rotating members.
- 131 Fluid pressure type:**
This subclass is indented under subclass 125. Subject matter wherein the skin is separated from the carcass by injecting a liquid or gaseous medium therebetween.
- 132 Skinning implement (e.g., hand tool):**
This subclass is indented under subclass 125. Subject matter wherein a skinning apparatus is adapted to be carried and manipulated by a human operator.
- 133 Power type:**
This subclass is indented under subclass 132. Subject matter wherein the skinning implement is operated by mechanical, fluid, or electric motive power means.
- 134 DEFATTER:**
This subclass is indented under the class definition. Method or apparatus relating to the removal of the soft solid or semisolid organic compounds comprising the glyceride ester of fatty acids from a carcass or carcass part.
- 135 DEBONING:**
This subclass is indented under the class definition. Method or apparatus relating to the separation or segregation of flesh from the skeleton of a carcass or carcass part.
- 136 Plow type:**
This subclass is indented under subclass 135. Subject matter wherein the flesh is scraped or shaved from the bone.
- 137 Hand-held tool:**
This subclass is indented under subclass 136. Subject matter wherein the deboning apparatus is adapted to be carried and manipulated by the hand of a human operator.
- SEE OR SEARCH CLASS:
30, Cutlery, for hand held knives of general utility.
- 138 Pressure type:**
This subclass is indented under subclass 135. Subject matter wherein force is applied over an area of the carcass or carcass part to squeeze the flesh from the bone.
- SEE OR SEARCH CLASS:
100, Presses, appropriate subclasses for presses of general utility.
- 139 Beater or abrader type:**
This subclass is indented under subclass 135. Subject matter wherein the flesh is removed from the bone by rubbing it off or wearing it away by friction.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
86+, for epidermal outgrowth removers which operate on the principle of abrasion.
- 140 Fluid impingement type:**
This subclass is indented under subclass 135. Subject matter wherein the flesh is removed from the bone by contact with a high velocity jet of liquid or gaseous particles.

SEE OR SEARCH THIS CLASS, SUBCLASS:

81, for epidermal outgrowth removers which operate on the principle of fluid impingement.

141 TENDERIZERS:

This subclass is indented under the class definition. Method or apparatus for rendering meat more easily chewed by either (1) electrical stimulation or (2) tearing, crushing, slitting or piercing of muscle tissue.

SEE OR SEARCH CLASS:

30, Cutlery, appropriate subclasses for hand manipulated tools, adapted for tendering meat but disclosed as being of a more general utility.

100, Presses, appropriate subclasses for presses of general utility.

241, Solid Material Comminution or Disintegration, subclasses 198.1+, for cooperating comminuting surfaces which function in a manner similar to mechanical meat tenderizers.

426, Food or Edible Material: Processes, Compositions, and Products, appropriate subclasses for the tenderization of meat through the use of chemicals.

142 Coacting rolls:

This subclass is indented under subclass 141. Subject matter wherein the meat is passed between the nip formed between the outer peripheries of at least two rotating members.

SEE OR SEARCH CLASS:

100, Presses, subclasses 155+ for concurrent pressing and conveying presses of the roller type which have a more general utility than that of tenderizing meat.

143 Roll and plate:

This subclass is indented under subclass 141. Subject matter wherein the meat is passed between the outer periphery of a rotating member and a coacting flat surface.

SEE OR SEARCH CLASS:

100, Presses, subclass 156 for concurrent conveying and pressing presses of the roller type in which the roller coacts

with a nonrotary press element, and subclass 210 for roll and platen presses which have a more general utility that of tenderizing meat.

241, Solid Material Comminution or Disintegration, subclasses 221+, particularly subclass 227 for comminuting rollers which function in a manner similar to mechanical meat tenderizers.

144 Coacting toothed plates:

This subclass is indented under subclass 141. Subject matter wherein plates provided with projections mash the meat therebetween.

SEE OR SEARCH CLASS:

100, Presses, subclasses 214+ for reciprocating platen presses of a more general utility that of tenderizing meat.

241, Solid Material Comminution or Disintegration, subclasses 262+, for reciprocating comminuting surfaces which function in a manner similar to mechanical meat tenderizers.

145 Hand roll:

This subclass is indented under subclass 141. Subject matter wherein the meat is contacted by the periphery of a rotating member adapted to be carried and manipulated by the hand of a human operator.

SEE OR SEARCH CLASS:

30, Cutlery, subclass 319 for a hand manipulated roller with cutting blades attached thereto which is of general utility and note the search notes appended thereunder.

172, Earth Working, subclasses 349+ for a hand propelled rolling earth working tool and subclasses 540+ for a rolling earth working tool with projecting teeth.

241, Solid Material Comminution or Disintegration, subclasses 221+, for comminuting rollers which function in a manner similar to mechanical meat tenderizers.

146 Hand manipulated pounder:

This subclass is indented under subclass 141. Subject matter wherein the tenderizing device is adapted to strike a blow to the meat and is

carried and manipulated by the hand of a human operator.

SEE OR SEARCH CLASS:

241, Solid Material Comminution or Disintegration, subclasses 168+ for a hand supported comminutor.

147 With chopper:

This subclass is indented under subclass 152. Subject matter which additionally includes a device which scores the meat (i.e., makes an incision but does not cut all the way through).

SEE OR SEARCH THIS CLASS, SUBCLASS:

148, for scoring meat cutters, per se, used for purposes other than the tenderizing of meat.

SEE OR SEARCH CLASS:

241, Solid Material Comminution or Disintegration, subclass 101.4 for a comminutor combined with a means to shape or section.

148 SCORING CUTTERS:

This subclass is indented under the class definition. Apparatus which makes an incision in a carcass or carcass part but does not cut all the way through.

SEE OR SEARCH THIS CLASS, SUBCLASS:

141+, for tenderizers which score meat.

SEE OR SEARCH CLASS:

83, Cutting, subclasses 879+ for scoring cutter of general utility

149 CARCASS SUBDIVISION:

This subclass is indented under the class definition. Method or apparatus relating to the separation of whole carcass sections from each other.

SEE OR SEARCH CLASS:

30, Cutlery, appropriate subclasses and particularly subclass 308 for hand manipulated cutting tools adapted for use in butchering but capable of, and disclosed for a more general use.

83, Cutting, appropriate subclasses for cutters of general utility or a cutter

which does not "recognize" the object being cut as a piece of meat (see the line notes under the class definition of this class for a further explanation of the line between Class 83 and Class 452).

99, Foods and Beverages: Apparatus, subclasses 537+ for devices which subdivide food, other than meat, into plural products.

150 Automatic control:

This subclass is indented under subclass 149. Subject matter including means to sense a condition or change of condition with respect to either the carcass being subdivided or to the apparatus used to subdivide the carcass, which and as a result of this sensing (and without external manual intervention) brings about an alteration in the operation or control of the device.

(1) Note. The alteration may include stopping or starting of all or part of the mechanism so as to correct, avoid damage from or mitigate the effects of the sensed condition.

SEE OR SEARCH CLASS:

83, Cutting, subclasses 72+ for automatic control of cutting machines which have a general utility.

151 Of cutters in series:

This subclass is indented under subclass 150. Subject matter wherein plural carcass subdividing devices are located along a processing line, at least one of which is automatically controlled.

152 Of splitting:

This subclass is indented under subclass 150. Subject matter wherein the carcass subdividing device divides the carcass or carcass portion in half approximately along the centerline of its longest dimension.

SEE OR SEARCH THIS CLASS, SUBCLASS:

160+, for carcass splitters lacking automatic control means.

153 Carcass oriented relative to cutter:

This subclass is indented under subclass 152. Subject matter wherein the carcass or carcass portion is moved so as to be aligned or positioned with respect to the subdividing device.

154 Of extremity cutter:

This subclass is indented under subclass 150. Subject matter wherein the subdividing device operates to separate a limb or external appendage from the body of the carcass.

- (1) Note. "Extremities" are exemplified by the head, neck, tail, leg, foot, fins (on a fish), and wings and drumsticks (on a fowl).

SEE OR SEARCH THIS CLASS, SUBCLASS:

160, for extremity removers which lack automatic control.

SEE OR SEARCH CLASS:

99, Foods and Beverages: Apparatus, subclasses 635+ for devices which remove extremities from food products other than meat.

155 Of subdivision into portions:

This subclass is indented under subclass 150. Subject matter wherein the device operates to subdivide the main body (torso) of the carcass.

156 Movement of cutter controlled:

This subclass is indented under subclass 155. Subject matter wherein the motion of the subdividing device is controlled by a sensed condition of the carcass or carcass portion.

157 By sensed dimensions of carcass:

This subclass is indented under subclass 156. Subject matter wherein the sensed condition is the size or shape of the carcass or carcass portion.

158 By sensed color variation:

This subclass is indented under subclass 156. Subject matter wherein the sensed condition is the wavelength, luminance, or purity of light reflected by the carcass or carcass portion.

159 By manually placed markings:

This subclass is indented under subclass 158. Subject matter wherein the sensed condition results from the detection of a line or other sign or symbol placed on the carcass or carcass portion by a human.

160 Cutting longitudinally through body or body portion (i.e., splitters):

This subclass is indented under subclass 149. Subject matter wherein the carcass subdividing device divides the carcass or carcass portion in half approximately along the centerline of its longest dimension.

SEE OR SEARCH THIS CLASS, SUBCLASS:

152+, for carcass splitters having automatic control means.

161 Fish filleting:

This subclass is indented under subclass 160. Subject matter wherein the carcass is that of a cold blooded aquatic vertebrate, the splitting device cutting along one or either side of the backbone through the ribs to separate the flanks.

- (1) Note. Fish filleting as defined herein does not produce totally boneless pieces of fish since the tiny rib or pin bones are included in the fillets. "Ribbing" devices which remove these bones to produce a truly boneless fish fillet will be found elsewhere in this class. See the search note below.

SEE OR SEARCH THIS CLASS, SUBCLASS:

135+, for boneless fish fillets.

162 Coacting rotary disc cutters:

This subclass is indented under subclass 161. Subject matter wherein the splitting device includes a pair of thin circular members with sharp or irregular edges which rotate and contact the fish simultaneously, on either side of the backbone, to separate the flanks from the backbone.

- 163 Means repositioning carcass relative to cutter:**
This subclass is indented under subclass 160. Subject matter wherein the carcass or carcass part is adjustably moved to oriented or aligned it relative to the splitting device.
- 164 Portable cutter:**
This subclass is indented under subclass 160. Subject matter wherein the splitting device is capable of being easily carried or moved from one location to another.
- 165 While internally supported on a mandrel:**
This subclass is indented under subclass 149. Subject matter wherein the weight of the carcass or carcass portion is borne from below with the aid of a spindle or axle which extends into the visceral cavity.
- 166 Extremity remover:**
This subclass is indented under subclass 149. Subject matter wherein the subdividing device operates to separate a limb or external appendage from the body of the carcass.
- (1) Note. "Extremities" are exemplified by the head, neck, tail, leg, foot, fins (on a fish), and wings and drumsticks (on a fowl).
- SEE OR SEARCH THIS CLASS, SUBCLASS:
154, for automatically controlled extremity removers.
- SEE OR SEARCH CLASS:
99, Foods and Beverages: Apparatus, subclasses 635+ for devices which remove extremities from food products other than meat.
- 167 Carcass suspended during removing:**
This subclass is indented under subclass 166. Subject matter wherein the carcass or carcass part is supported by being hung while the extremity is separated therefrom.
- 168 Neck puller:**
This subclass is indented under subclass 167. Subject matter where the extremity which connects the head to body is ripped, torn, or snapped from the body of the carcass.
- 169 Wing remover:**
This subclass is indented under subclass 166. Subject matter wherein the appendage separated is the modified forelimb of a bird.
- 170 Carcass conveyed to cutter in horizontal position:**
This subclass is indented under subclass 166. Subject matter wherein the carcass or carcass part is delivered to the extremity remover oriented so that it lies in the same plane as the horizon.
- 171 Loin remover:**
This subclass is indented under subclass 149. Subject matter wherein the carcass subdividing means cuts out the part of the side and back of the carcass which lies between the ribs and the pelvis.
- 172 SINEW REMOVER:**
This subclass is indented under the class definition. Method or apparatus for cutting out tendons from a carcass or carcass part.
- (1) Note. This subclass is primarily concerned with the removal of tendons from fowl.
- 173 WASHER:**
This subclass is indented under the class definition. Method or apparatus for cleansing the carcass or carcass portion of blood and other loose debris.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
81, for the removal of attached epidermal outgrowths by fluid pressure.
114, for the washing of gizzards.
120, for eviscerating using a rotary scrubber.
123, for the washing of other viscera.
- SEE OR SEARCH CLASS:
15, Brushing, Scrubbing, and General Cleaning, subclass 3.1 for the general washing of food products when not limited to use in butchering. If the washer is specifically disclosed for cleansing a particular type of animal, (e.g., fish), for washing an entire animal carcass, or for washing specific

carcass parts or organs, then the device is not considered to be of general utility and will be found in this class (452).

- 134, Cleaning and Liquid Contact With Solids, appropriate subclasses for the removal of undesirable materials from solids through contact with liquids.

174 MODELLING (E.G., SHAPING):

This subclass is indented under the class definition. Method or apparatus for improving the appearance or shape of a carcass or carcass portion in preparation for marketing.

- (1) Note. This subclass includes devices for shaping whole meat portions and devices for folding wings, and securing drumsticks, etc., on fowl.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 197, for carcass spreaders which allow easy access to the interior of a carcass.

SEE OR SEARCH CLASS:

- 53, Package Making, appropriate subclasses for devices which include the wrapping or packaging of meat products.

175 Bacon stretcher:

This subclass is indented under subclass 174. Subject matter which squares or flattens a pork belly carcass section.

176 Visceral cavity closure:

This subclass is indented under subclass 174. Subject matter wherein an incision made to allow access to the internal organs is shut so as to preclude visual contact with the internal portions of the carcass.

177 CONVEYOR:

This subclass is indented under the class definition. Apparatus for moving a carcass or carcass portion over a predetermined path.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 53, for the conveying of animals while they are still alive in preparation for slaughtering.

SEE OR SEARCH CLASS:

- 119, Animal Husbandry, subclasses 400+ for livestock carrying vehicle, subclasses 843+ for a live animal conveyor, gangway, or chute and subclasses 840+ for stock sorting.
198, Conveyors: Power-Driven, appropriate subclasses for power driven conveyors in general. If the conveyor is unique to butchering then classification is in this and indented subclasses. If the conveyor is of a more general utility then classification is in Class 198.

178 Elevating:

This subclass is indented under subclass 177. Subject matter wherein the carcass or carcass portion is either (1) lifted off of an underlying supporting surface or (2) raised to a position further away from an underlying supporting surface.

SEE OR SEARCH THIS CLASS, SUBCLASS:

- 51, for sausage link handlers
79, for conveyors specifically adapted to raise and lower carcasses into and out of a scalding tank.

SEE OR SEARCH CLASS:

- 119, Animal Husbandry, subclasses 725+ for a body sling, subclass 728 for a device for suspending an animal and subclasses 843+ for an elevator not restricted for use in a slaughtering operation.
187, Elevator, Industrial Lift Truck, or Stationary Lift for Vehicle, appropriate subclasses for elevators of general utility, not solely restricted by disclosure to the handling of animal carcasses.
212, Traversing Hoists, appropriate subclasses for traversing hoists of general utility which elevate and move a load.
254, Implements or Apparatus for Applying Pushing or Pulling Force, subclasses 264+ for a subcombination hoisting device.

- 179 Orienting:**
This subclass is indented under subclass 177. Subject matter wherein the attitude of the carcass or carcass part is adjusted or verified on the conveying system in a given direction with respect to the direction of movement of the conveyor.
- 180 Registering (i.e., aligning):**
This subclass is indented under subclass 177. Subject matter wherein the carcass or carcass part is particularly positioned transversely on the conveying system with respect to the direction of movement of the conveyor.
- 181 Metering (e.g., from bulk supply):**
This subclass is indented under subclass 177. Subject matter wherein carcass or carcass portions are fed to the conveyor system a certain rate to assure generally uniform spacing thereon.
- 182 Transfer from one conveyor to another:**
This subclass is indented under subclass 177. Subject matter wherein the carcass or carcass parts are moved from a first conveyor system to a second conveyor system.
- SEE OR SEARCH CLASS:
104, Railways, subclass 97 for apparatus for bodily shifting a trolley from one track and placing it on another.
- 183 Loading or unloading:**
This subclass is indented under subclass 177. Subject matter wherein particularly significance is attributed to the placing of a carcass or carcass portion onto or its removal from a conveyor.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
178, for conveyors which vertically lift a carcass or carcass part with respect to an underlying supporting surface which may include loading or unloading.
- 184 Sorting:**
This subclass is indented under subclass 177. Subject matter wherein the carcass or carcass portions are classified and grouped according to some physical characteristic thereof.
- SEE OR SEARCH CLASS:
119, Animal Husbandry, subclasses 840+ for stock sorting.
- 185 SUPPORT:**
This subclass is indented under the class definition. Method or apparatus relating to the sustenance of meat products against gravity, during butchering operations.
- SEE OR SEARCH CLASS:
119, Animal Husbandry, subclass 728 for suspending a live animal.
211, Supports: Racks, appropriate subclasses, for plural supporting means disclosed for meat where the rack is of general utility and does not include means relating the rack to butchering, as, for example, by means for shaping, marking, or by means for preventing detrimental effects during processing.
248, Supports, appropriate subclasses for supports of general utility. Supports wherein the sole disclosure relates to butchering are properly classified here and in indented subclasses.
269, Work Holders, appropriate subclasses for work holders of disclosed as being of general utility. If the sole disclosure is to butchering classification is proper in these and indented subclasses.
- 186 Smoke stick:**
This subclass is indented under subclass 185. Subject matter relating to the support of link sausage during smoking operations.
- SEE OR SEARCH THIS CLASS, SUBCLASS:
51+, for a sausage making method and apparatus combined with link handling.
- SEE OR SEARCH CLASS:
99, Foods and Beverages: Apparatus, subclasses 467+ for smoking apparatus.

- 187 Carcass or portion suspended (i.e., hanger):**
This subclass is indented under subclass 185. Subject matter wherein the carcass or carcass portion extends underneath the support and is hung therefrom.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
79+, for means for lowering carcasses into or out of a scalding tank which often includes suspension means.
95, for suspended hog scrapers.
167+, for extremity removers which operate on a suspended carcass.
177+, for butchering conveyors with means for suspending a load.
- SEE OR SEARCH CLASS:
24, Buckles, Buttons, Clasps, etc., subclass 369 for hooks, per se.
119, Animal Husbandry, subclass 728 for animal suspending devices of general utility not restricted for use in a slaughtering operation.
198, Conveyors: Power-Driven, subclasses 678.1+ for power driven conveyors of general utility with means for suspending a load in general.
211, Supports: Racks, subclasses 113+ for suspended racks.
248, Supports, subclasses 317+ for suspended supports of general utility.
- 188 Fowl:**
This subclass is indented under subclass 187. Subject matter wherein the carcass or portion thereof suspended is that of a bird.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
89+, for fowl defeathering apparatus which usually includes suspension means for fowl.
- 189 Gambrel:**
This subclass is indented under subclass 187. Subject matter wherein the suspending apparatus includes a framework designed to suspend a whole carcass by hooking or grasping and spreading either the front or rear legs thereof.
- 190 Grappling:**
This subclass is indented under subclass 189. Subject matter where the legs of the carcass are grasped.
- SEE OR SEARCH CLASS:
294, Handling: Hand and Hoist-Line Implements, subclasses 86.4+ for grapples of general utility.
- 191 Weight of suspended carcass spreads carcass engaging means apart:**
This subclass is indented under subclass 189. Subject matter wherein the gambrel includes a mechanism that converts at least part of the gravitational force exerted on the carcass to a lateral force tending to separate the attached legs of the carcass.
- 192 Foldable to facilitate transport:**
This subclass is indented under subclass 189. Subject matter wherein the gambrel is capable of being reduced in size when not in use so as to make it more easily portable.
- 193 Bacon hanger:**
This subclass is indented under subclass 187. Subject matter wherein the support is adapted to suspend a pork belly.
- SEE OR SEARCH THIS CLASS, SUB-CLASS:
175, for a device which shapes or flattens a pork belly.
- 194 Underlying support:**
This subclass is indented under subclass 185. Subject matter wherein the carcass or carcass part is supported from underneath.
- 195 With clamp (clipboard type):**
This subclass is indented under subclass 194. Subject matter including a grasping device which securely positions the carcass or carcass part to the underlying support.
- SEE OR SEARCH CLASS:
81, Tools, for plier-like grasping tools.
- 196 With prong (e.g., impaling means):**
This subclass is indented under subclass 194. Subject matter including a pointed device which protrudes into and thereby securely posi-

tions the carcass or carcass part to the underlying support.

SEE OR SEARCH CLASS:

269, Work Holders, subclass 53 for work holders using an impaling means.

197 Carcass spreader:

This subclass is indented under subclass 185. Subject matter for holding open a slit carcass or carcass portion.

- (1) Note. This subclass contains apparatus which facilitates easy access to the interior of a carcass and should not be confused with subclasses that shape a carcass or carcass part merely for a more pleasing appearance. See the search note below.

SEE OR SEARCH THIS CLASS, SUBCLASS:

174+, for apparatus which shapes a carcass or carcass part for appearance purposes.

198 MISCELLANEOUS:

This subclass is indented under the class definition. Subject matter not otherwise provided for.

END